

FOR US, IT IS NOT ONLY THE INNVIERTEL. It's a way of life.

THE WEBERBRÄU IS „A HOME“...

... with good food and drink from the region.

With consistency to tradition and openness to modernity.

A place where people like to meet or make new acquaintances.

A place where the joy of conversation and enjoyment are in the foreground.

A place where people laugh a lot, sometimes grumble, have fun and celebrate.

**A place where you can leave everyday life behind. A place where time flies -
with people to remember fondly. Usually with a nice beer at the table.**

WE ARE A COLORFUL TEAM OF YOUNG AND YOUNG AT HEART
AND LOVE WHAT WE DO. WE WARMLY WELCOME YOU!
NICE THAT YOU ARE OUR GUEST.

**FRESH
HOMESTYLE COOKING
WITH REGIONAL INGREDIENTS**

small
portions on
demand
- 1,50

RESTAURANT 10:00 a.m. to 11:00 p.m.

We stop serving hot meals At half past nine

OUR BAR ON THE GROUND FLOOR

Is open until midnight

www.weberbraeu.at

APERITIFS

APEROLITIF A, O

Rieder UrEcht lager, Aperol, lemon juice

5.10

WEBERBRÄU SPRIZZ

Parzmair lemongrass schnapps,
Fentimans rose lemonade, lime, pink pepper

7.90

MEI DSCHIN TONIC Parzmair Mei Dschin Gin,

Fever tree Indian tonic water, orange

8.50

APPETIZERS

BEEF BROTH A, C, G, L, O

with home made pancake strips
or cheese dumplings

4.50

INNVIERTLER POTATO-BEER SOUP A, G, L, O

with brown bread croutons

5.20

ONION SOUP A, G, L, M, O

with cheese croutons

4.90

STEAK TARTARE FROM HOME-GROWN BEEF FILLET A, G, M

with capers, pickles, red onions, black sea salt,
butter and roasted white & brown bread

18.90

BREZ'N A, G, M, N

Pretzels with 3 spreads

7.90

SALAD & Vegetarian / Vegan

MIXED SALAD BOWL M, O

4,90

CHICKEN FILLET STRIPS A, C, G, M, O

grilled or baked
with mixed lettuce

15,90

WEBERBRÄU SALAD M, O

Mixed marinated green lettuce with roasted
potato slices, onions and bacon bits

Also served WITHOUT bacon and/or onions

13,90

VEGETABLE QUICHE A, C, G, L

with avocado dip and cole slaw

9,90

VEGGIE BOWL — HEALTHY BOWL A, C, G, L, M,

Vegetable quiche, Quinoa vegetables, mixed lettuce,
parsley potatoes, fried egg and sour cream dip

15,90

BAKED CAULIFLOWER A, C, G, M, O

with parsley potatoes, tartare sauce, mixed lettuce

13,90

All of our salads are served
with a balsamic vinegar and
pumpkin seed oil dressing:
we use seed oil products from:



pramoleum



BREZ'N A, C, N, O, P 3,30

PASTRY A, C, H, N, O, P 2,30

GARLIC STICK „STANGERL“ A, C, H, N, O, P 3,30

BURGER

LOW CARB

All burgers are also available as low carb: 2 lettuce leaves instead of bread

WEBERBRÄU BURGER DELUXE A, C, G, L, M

finest austrian salon beef (180g), bacon, cheddar, lettuce, tomatoes, onions, sour cream mayo, cucumber relish, ketchup, in the sourdough bun, with steak fries and sour cream dip

18,90

VRURGER — VEGAN BURGER A, F

avocado-edamame patty, with tomato-salsa, lettuce, tomatoes, onions, nachos, in the sourdough bun, with steak fries and salsa dip

17,90

CHICKEN BURGER A, C, G, L, M

grilled chicken breast, cheddar, lettuce, tomatoes, onions, cocktail sauce, in the spelled bun, steak fries and sour cream dip

17,90

BREW MASTER PULLED PORK BURGER A, C, G, L, M

pulled pork marinated in „Rieder Schwarzmänn“ (dark specialty beer), with cole slaw, lettuce, roasted onions, BBQ-Sauce, in a brewers spent grain bun *, with steak fries and sour cream dip

17,90

* brewers spent grain = „Biertrebern“:

the mashing whilst the brewing process leaves behind the drained malt – this rich spent grain contains vegetable protein, trace elements and vitamins. We roast the spent grains, add spices and mix it with finest local ground beef, to create an unique burger patty.



Innviertler Home-Style Cooking



BEEF WITH FRENCH TOAST A, C, G, L, M

Beef with egg breaded toast, boiled beef with root vegetables,
bread horseradish, roasted potatoes
and egg breaded toast

16,90

INNVIERTLER DUMPLINGS (FUCHSBERGER) A, M, O, L

Bacon, greaves and hash meat dumplings with sauerkraut
and roasted onions

6 dumplings 12,90 / 9 dumplings 18,90

BLUNZENGRÖSTL A, M, O, L

roasted black pudding and potatoes with coleslaw

11,90

MIXED GRILL PLATTER G, L, M

pork loin, chicken fillet and frankfurters,
with market vegetables,
steak fries and herb butter

17,90

CLASSICS

CHEESE SPAETZLE A, C, G, M, O

with beer cheese, roasted onions
and green salad

13,90

„SCHNITZEL“ VIENNESE STYLE

A, C, G, M, O

made of rack of pork 13,90 made of chicken fillet 13,90

Fried golden brown, with parsley
potatoes or steak fries and lingonberries

CURED PORK „SCHNITZEL“ A, C, G, M, O

fried golden brown, served with
corn salad with potatoes and
lingonberries

13,90

BEEF ROAST WITH ONIONS

PAN FRIED A, L, M, O

with fried potatoes and
roasted onions

17,90

WEBERBRÄU BOWL A, C, G, M, O

„Local delicious in one Bowl“

cured pork “Schnitzel” roasted potatoes,
mixed lettuce with crispy greaves and
bacon bits served with pumpkin
seed oil-dressing

15,90

FILLET OF BEEF WITH BEER VARNISH G, M, O

7 ounces of juicy fillet; rare, medium or well done
with sauce demi glace

34,90

Each additional side dish:

Steak fries A	4.50
Fried leeks and potatoes (Gröstl) L, G	3.90
Fresh vegetables L, G	4.90



SNACKS

VINEGAR SAUSAGE A, C, M, O

sliced Knackwurst with onions
and eggs, served with brown bread 8,90

GRILLED FRANKFURTERS A, L, M

with steak fries 8,50

VIENNA SAUSAGES WITH GOULASH GRAVY A, C, G, L, M

with buttered spaetzle 7,50

BAVARIAN WHITE SAUSAGE

(2 SAUSAGES) A, L, M, N, O

with pretzel and
Bavarian honey mustard 8,50

PAIR SAUSAGES (2 PIECES) A, L, M

Frankfurter or debreziner with
mustard, horseradish & pastry 6,50

PRETZELS A, G, M, N

with 3 spreads 7,90

STEAK FRIES A with Ketchup 4,50

Innviertler Beer Selection A, G, M, N

6 draft beer specialties on tap (0,1 L),
served with a pretzel and various spreads

16,50

For the “calorie conscious”:

5 draft beer specialties on tap (0,1 L)

8,50



DESSERTS

Home-made, naturally

FRENCH TOAST A, C, G

with homemade vanilla ice cream and
pumpkin seed oil

6.90

DESSERT VARIATION A, C, E, G, H, O

Sugary treats to share, nibbles and taste
for one or more guests

á 10.50

FLAMBÉED "KAISERSCHMARRN" A, C, G, H

cut - up and sugared pancake with rum-raisins,
served with stewed plums and apple sauce

10.90

SEMI-LIQUID CHOCOLATE CAKE A, C, G, H

with raspberry sorbet and pumpkin seed crunch

8.50

STRUDEL A, C, G, H

Depending on the Chef's mood

4.50

"EISPALATSCHINKEN" A, C, G, H

Austrian pancake filled with vanilla ice cream,
chocolate sauce and whipped cream

6.90

"PALATSCHINKEN" – AUSTRIAN PANCAKES A, C, G

filled with apricot jam (2 pieces)

4.80

ADVANCE ORDER – SPECIAL DELICACIES

for groups of 6 or more only

„BRATL IN DA REIN“ A, C, G, L, O
ROAST OF PORK

with bread dumplings,
potatoes, cabbage, radish
and delicious gravy

per person

16.90



CELEBRATING
- AT -

WEBERBRÄU

Birthday parties, anniversaries and roast parties
with your colleagues:

You can book our cozy Claudi-Stüberl exclusively
for events from at least 20 for up to maximum 40 people.
Projector available.

WATER

& Juices

MONTES SPARKLING	0,33 L	3,30	0,75 L	6,30
MONTES NATURALLY STILL	0,33 L	3,30	0,75 L	6,30
SODA	0,3 L	2,60	0,5 L	3,00
LEMON SODA	0,3 L	3,00	0,5 L	3,30
TAP WATER	0,3 L	1,00	0,5 L	1,50

APPLE, ORANGE, RED CURRANT, MULTIVITAMIN	0,3 L	3,90
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STRAWBERRY, MANGO, PINEAPPLE, BANANA, APRICOT	0,2 L	3,90
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SPRITZER, WITH SODA OR TAP WATER	0,3 L	3,90	0,5 L	4,10
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TIROLA KOLA (A), FANTA, SPRITE, HERB LEMONADE, SPEZI	0,3 L	3,60	0,5 L	5,10
TIROLA KOLA LIGHT (A)	0,3 L	3,60		
COCA COLA ZERO	0,3 L	3,60		



ICE TEA	0,3 L	3,90
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RED BULL (M)	0,25 L	5,50
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SCHWEPPES RUSSIAN WILD BERRY, BITTER LEMON, GINGER ALE (A), TONIC WATER	0,2 L	3,90
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The Best - Pressed & FERMENTED

WHITE WINE

GRÜNER VELTLINER „OBERE STEIGN“	Huber, Traisental (O)	1/8 L	4,50	0,75 L	27,00
RIESLING „PLATIN“	Jurtschitsch, Kamptal (O)	1/8 L	4,90	0,75 L	29,00
GELBER MUSKATELLER	Weingut Krispel, Oststeiermark (O)	1/8 L	4,90	0,75 L	29,00

RED WINE

ZWEIFELT	Hindler, Weinviertel (O)	1/8 L	4,50	0,75 L	27,00
HEIDEBODEN CUVÉE	Keringer, Mönchhof, Burgenland (O)	1/8 L	4,90	0,75 L	29,00

SPRITZERS / SPARKLING WINES

SPRITZER	white / red (O)	1/4 L	3,50		
SPRITZER	sweet (O)	1/4 L	4,00		
APEROL SPRITZER	(O)	1/4 L	5,50		
HUGO	(O)	1/4 L	5,50		
SAN SIMONE PERLAE NAONIS WHITE	Prosecco, Brut (O)	0,1 L	4,90	0,7 L	34,00
SZIGETI WELSCHRIESLING SEKT	sparkling austrian wine, Brut,	0,2 L	9,00	0,7 L	32,00

FRUIT WINES BY SPANSEDER

FRUIT WINE SPRITZER	(O)	0,3 L	3,30	0,5 L	3,80
FRUIT WINE, SWEET, SPRITZER	MIT ALMDUDLER (O)	0,3 L	3,60	0,5 L	4,10

In a shot glass

BY PARZMAIR

Fruit schnapps from Schwanenstadt

PEAR WILLIAMS	2 CL	5,10
APRICOT	2 CL	5,10
ELDERBERRY	2 CL	5,10
RASPBERRY	2 CL	5,10
STONE PINE	2 CL	5,10
LEMONGRASS	2 CL	5,40
ROWANBERRY	2 CL	5,40
ROASTED HAZELNUTS	2 CL	5,10
RED TURNIPS	2 CL	5,10
CHOCOLATE—CHILI—LIQUEUR	2 CL	5,10

VOM SPANSEDER

APRICOT SCHNAPPS	2 CL	3,50
WILLIAMS SCHNAPPS	2 CL	3,50
FRUIT SCHNAPPS	2 CL	3,50
STONE PINE	2 CL	3,50
NUT LIQUEUR	2 CL	3,50
RASPBERRY LIQUEUR	2 CL	3,50
INNVIERTLER LIQUEUR	2 CL	3,50

RAMAZZOTTI	2 CL	4,00
AVERNA	2 CL	4,00
BAILEY'S	4 CL	5,00

GRAPPA

SARPA ORO DI POLI	2 CL	4,90
DUE BARILI POLI	2 CL	5,50

COFFEE

ESPRESSO	2,90
DOUBLE ESPRESSO	3,90
VERLÄNGERTER (AMERICANO)	3,30

MUG OF COFFEE ^(G)	3,80
with milk froth	
CAPPUCCINO ^(G)	3,50
DECAF	3,20

HOT CHOCOLATE ^(G)	3,80
with milk froth and marshmallow	

TEAS

Assam, Earl Grey, peppermint, vitalizing herbs, green tea, fruit tea selection, camomille	2,90
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ALLERGEN REGULATIONS

- A cereals containing gluten
- B crustaceans
- C eggs from poultry
- D fish (except fish gelatin)
- E peanuts
- F soy
- G milk or lactose
- H nuts
- L celery
- M mustard
- N sesame
- O sulphites
- P lupine
- R mollusks and products thereof

All prices in Euro, include VAT
Prices are subject to change